Chocolate Cream Pie with Meringue

~~Filling for one 9-inch pie~~ Fill Pie shell with —

Mix in saucepan . . . . . { **1½ cups sugar**, **½ tsp. salt**, **2½ tbsp. cornstarch**, **1 tbsp. GOLD MEDAL Flour**

Stir in gradually . . . . . **3 cups milk**

Add . . . . . **3 sq. unsweetened chocolate (3 oz.), cut-up**

Cook over moderate heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat.

Slowly **stir** half of the mixture into . . . . . **3 egg yolks, slightly beaten**

Then blend into hot mixture in saucepan. Boil 1 minute more, stirring constantly. Remove from heat.

Blend in . . . . . { **1 tbsp. butter**, **1½ tsp. vanilla**

Pour into baked pie shell. Spread Meringue (recipe below) lightly on pie filling . . . sealing it onto edge of crust to prevent shrinking. Swirl or pull up points to make it look decorative.

Bake *8 to 10 minutes* in *moderately hot oven* (400°) until delicately browned. Let cool at room temperature away from drafts. Serve as soon as cool.